

## **HOME BAKING**

### **GENERAL INFORMATION**

• All cakes must be on a plate that can be disposed of or recycled, must be in a clear plastic bag (oven bags are the best). **NO Cling Wrap.**

• Round or square tins - **NO Ring Tins.**

• All entries to be at the Tobin Pavilion by 8:30am, on show day.

• Entry form per item must have, name of competitor, age (only applicable to the children's section only) and list of ingredients

(Forms are available on the day or by emailing the Steward)

• Prize Money for 1st and 2<sup>nd</sup> and ribbon

• Most successful in each age section ribbon.

**Stewards: Louise Press**

**Phone: 0434 344 556**

**Email: nicko1963@msn.com**

### **ENTRY FEE**

ADULTS (17 and up) - \$1.00

CHILDREN - FREE

### **ADULT SECTION**

1. Carrot cake
2. Orange Cake
3. Date and Walnut Loaf
4. Damper
5. Plain butter cake - Iced
6. Plate of Slice – Slice one variety (6)
7. Plate of Biscuits – biscuit one variety (6)
8. 6 Scones - any variety
9. 6 Muffins - any variety
10. 6 small tarts - any filling
11. Bread of any variety – Banana, Herb, Sweet

### **CHILDRENS SECTION**

- Entries Must be cooked in Age group only.
- If children enter outside correct Age group they will NOT be judged.  
(Age turning in 2022)

### **AGE GROUP 1. 4 – 6 Years**

12. 3 of Decorated Arrowroot Biscuits

13. 3 of Decorated Cupcakes

### **AGE GROUP 2. 7- 12 years**

14. 3 of Pikelets

15. 3 of Muffins

16. 3 Biscuits - any variety

**AGE GROUP 3. 13 - 16 years**

17. Butterfly Cakes (6)

18. Iced Chocolate cake

19. Lamington (6) (Chocolate coating only, tossed in fine coconut)